
Summer Green Goddess Dressing

Description

This Summer Green Goddess Dressing is creamy, herby and packed with fresh greens like spinach, arugula and basil! Use it on everything—salads, sandwiches, veggies or as a marinade for ultimate summer flavor.

Total time: 10 min Yield: 3 cups

Ingredients

- 1/2 cup avocado oil
- 2 lemons (zested & juiced)
- 1/2 cup sour cream
- 1/2 cup Japanese mayo
- 2 clove garlic
- 1 oz ranch dip mix
- 2 cup baby spinach (loosely packed)
- 2 cup baby arugula (loosely packed)
- 1 cup Italian parsley (loosely packed)
- 1/2 cup basil (loosely packed)

Prep Time: 10 min Cooking Time: 0 minutes Total Time: 10 min

Instructions

In a blender, combine the avocado oil, lemon juice and zest, sour cream, Japanese mayo, garlic and ranch dip mix. Blend until smooth, about one minute. Add the spinach, arugula, parsley and basil. With the blender off, press the greens down into the mixture, then pulse until the herbs are blended but still slightly coarse. Use this versatile dressing on salads, tossed with blanched green beans, as a base for pasta or grain salads, a marinade for chicken, pork or fish, or as a flavorful spread on sandwiches.

Recipe brought to you by:

Chef Ryan Covert